



MENU DE SAISON

Starter, Main, Dessert: 41 €

(Lunch and dinner)

Starter, Main Course or Main Course, Dessert 33 €

(Served lunchtime except weekends and bank holidays)

Starters

Escabèche-style marinated sardine tart

Stewed onion with thyme, parsley vinaigrette

Green zebra and pineapple tomato tartare with wild thyme

Watermelon and melon with basil and fresh goat cheese

Cold minestrone, slightly sealed squid with mild spices

Fried red onions



Main Courses

Roasted chicken leg, ginger and lemon preserve

Hazelnut flavored artichoke purée, purple artichoke

Steamed cod, curry and lemongrass sauce

Creamy risotto with sweet red pepper and coriander, parmesan crisp

Glazed and grilled belly of pork

Mashed potatoes and spicy gravy



Desserts

Like an apricot, apricot and lavender heart

Apricot sorbet

Chocolate bar with hazelnut

Salted butter caramel ice cream

Lemon meringue tart, praline

Lemon and mint sorbet

Cheese platter

extra 4 €